

CONTINUING EDUCATION PROGRAM

(SHORT COURSES)



/ccamanila
www.cca-manila.edu.ph



We believe in the natural capacity of Filipinos to become successful leaders in the global culinary industry.

We recognize the uniqueness of each student and the need to develop them not only through our internationally accredited programs, facilities and faculty, but also by instilling in them strong leadership and social values that are celebrated world-wide as uniquely Filipino.



Fundamentals in Culinary Arts Course (FCAC)

- 13-day comprehensive hands-on program; total of 84 hour
- Develop cooking skills and palate aptitude; apply principles and techniques to food concepts
- Learn food safety, nutrition, knife skills, basic and advanced cooking methods, various cuisines, food presentation and Green Chefmanship
- Each class is designed to teach specific skills, which gradually become more complex as the program progresses
- Sessions conclude with a group tasting and a critique of the day's work by the chef instructor

Intakes: January - December

Campus: Katipunan, Farmers, Makati

Schedule: Mondays - Fridays or Saturdays only, 9am - 4pm



The Kitchen Discovery Course (KDC)

This program works 2 ways:

- Gauges one's interests in kitchen work and in pursuing culinary or pastry arts as a profession
 - Assesses one's psychomotor skills in the kitchen; a basis for evaluating general work attitude - the ability to work in a team, ability to follow instructions and ability to maintain order in the kitchen brigade

Intakes: All year round

Campus: Katipunan

Schedule: 9am - 2pm

The ServSafe Class

- 2.5-day course with certification examination by National Restaurant Association (NRA) of America
- A course on the principles of food safety and sanitation that covers principles of preserving food safety quality, the role of the food handler in preventing food-borne diseases and promoting safe food-handling in areas of food production and service.
- Certificate is valid for 5 years

Campus: Katipunan

Schedule: Thursday - Saturday, 9am - 4pm

Food Service Management

- A 2.5-month course that will cover every function of foodservice management
- The program gives you knowledge and skills to develop an integrated foodservice business model encompassing menu planning, purchasing, receiving, storage, production, and delivery
- Topics to be covered are: nutrition, safety and sanitation, menu planning, large quantity cooking, menu design application, operations, revenue management, human resources, training, marketing, merchandising, and customer service
- Learn to analyze and manipulate client flow, meal duration, turn over time and variable pricing to manage foodservice revenue

Campus: Katipunan

Schedule: Monday - Friday, 9am - 4pm

Fundamentals in Baking and Pastry Arts Course (FBPAC)

- 13-day comprehensive hands-on program; total of 84 hours
- Learn essential skills and knowledge on food safety, baking math, Green Chefmanship, baking techniques and methods
- Application of principles and techniques to various baked and patisserie products including breads, cakes and cake decoration and chocolate confectionaries
- Sessions conclude with a group tasting and a critique of the day's work by the chef instructor so that the participants continue to develop their palates, identify successes and learn from their experiences

Intakes: January – December

Campus: Katipunan, Farmers, and Makati

Schedule: Mondays – Fridays or Saturdays only,
9am – 4pm

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9am – 4pm





A Taste of Japan

- An exciting course which unfolds the art of genuine Japanese food
- Discover the secret of making a perfect bowl of ramen and gain tips from the Japanese Masterchef himself, Sushi Institute's Chef Andy Matsuda from Torrance, CA USA
- Develop unique knife skills and create flawless sushi and other delectable Japanese dishes

Intakes:

Campus: Katipunan

Prepare and Serve Coffee Course

- Extraction and service of espresso coffee using a commercial espresso machine, tackles proper storage of coffee, cleaning, care and preventative maintenance of the machine
- Covers varieties and sources of coffee beans
- Learn to select the correct amount of ground coffee, appropriate particle grind size, water temperature and proper techniques
- Teaches the preparation of espresso, cappuccino, latte, macchiato, mocha and others
- Total of 12 sessions

Campus: Katipunan

Schedule: Saturdays, 1pm – 4pm



Korean Cuisine

• This course is a brief introduction to the history and culture of Korea through its gastronomy by the application of skills and techniques in creating kimchi, Korean rice dishes, soups and stews, Korean barbeque and Korean Street Food

Intakes:

Campus: Katipunan

Green Chefmanship – Farm-to-Table-to-Soul

Green Chefmanship is going local and being conscious about everything we use. Know our local products. Better yet, grow your own garden. Learn how to compost your food trimmings and how to fertilize the crops.

Campus: Katipunan

Food Innovation Business Series

- Convert your resources and ideas into a viable innovation business
- Meat processing – delis, ham
- Confectionery - jams
- Bottling – corned beef, sardines, low-acid food

Campus: Katipunan

Catering Business

• This course deals with the application of principles and techniques in managing the many facets of catering and special events including: menu planning and costing, sales and marketing, client contact, bidding, contracts, tools and equipment, staffing, organization, management and production, creating theme events.

Campus: Katipunan





Wine Appreciation and Food Pairing

Good food and good wine go hand in hand. Wine and food elevate the dining experience when appropriately paired. Knowing the nuances of wine pairing will serve you, and your guests, well whether you are serving a simple selection of cheeses, or entertaining with a multi-course dinner.

Campus: Katipunan

Power Meals

This course is designed for the sportsman, whether it is running, boxing or body building. Learn special recipes for the Athlete's diet. This is a hands-on session wherein you learn 4 to 6 recipes that will help you excel even more in your choice of sports.

Campus: Katipunan

Cuisine Specialty Courses (Italian, French, Japanese, Thailand/Vietnamese)

A 3-day hands-on course perfect for homemakers and hobbyists. Learn how to prepare, cook and serve authentic Italian, French, Japanese or Thailand/Vietnamese favorites.

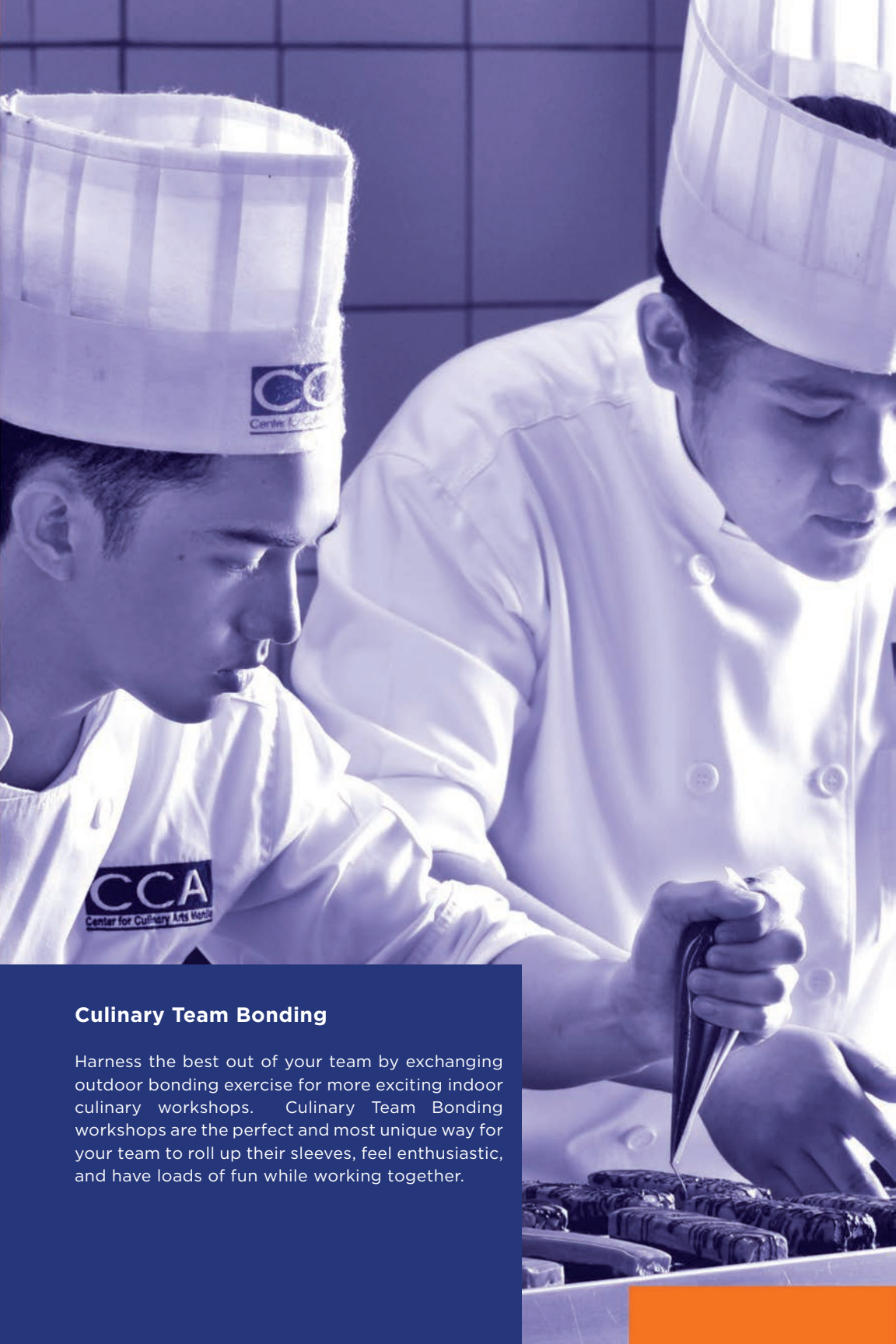
Holiday Cooking and Baking Classes

Having problems with what to serve or bring to the next get together? let this class provide you with the solutions and be that perfect party host by throwing a bash with great food selection.

Campus: Katipunan and Makati

Pinoy Cuisine Program

- This course will cover dishes from Southern and Northern Luzon, West and Central Visayas and the Mindanao Region. The course comprises of 5 sessions and the participant will gain appreciation, knowledge and information on the Philippine culture in the archipelago. This is a continuing education program that will enhance the skills and knowledge of the students in the history, preparation and techniques of Filipino Cuisine then ultimately equip them to bring Filipino cuisine to bigger and better heights. This course is open to culinary enthusiasts, balikbayans, tourists and anyone who wants to learn how to prepare and cook Regional Filipino food.



Culinary Team Bonding

Harness the best out of your team by exchanging outdoor bonding exercise for more exciting indoor culinary workshops. Culinary Team Bonding workshops are the perfect and most unique way for your team to roll up their sleeves, feel enthusiastic, and have loads of fun while working together.



Young Chefs Boot Camp

- Four different programs that target different ranges of age for both culinary and pastry techniques:
- Young Upstart (ages 7-9 years old)
- Western Flavors (ages 10-15 years old)
- Baking 101 (ages 10 to 16 years old),
- Asian Flavors (ages 10 to 16 years old),
- The program is designed specifically to the age range it targets in terms of manner of teaching and the layout of our recipes.

Intakes | Every March thru May
Campus | Katipunan



ACADEMIC COURSES

Bachelor of Science in Culinary Management (4 years)

The program is designed to provide students with a strong culinary and managerial foundation of becoming disciplined culinary professionals. This program focuses on skills, competencies and knowledge on management and operations of commercial kitchens at various hospitality settings. Students undergo practicum in the industry as part of the curriculum. A food service business study serves as a capstone requirement of the program.

Intakes: August and January

Campus: CCA Katipunan

Diploma in Culinary Arts & Technology Management (2 years)

This program is CCA Manila's flagship program which started in 1997. It is a two-year diploma program that provides students with a strong and solid foundation to become disciplined culinary professionals. Theories and practical kitchen training are complemented with a comprehensive foodservice management practicum program. It aims to develop entrepreneurial and management competencies in planning, operation and supervision of an institutional or commercial kitchen.

Intakes: January, March, June, August, and October

Certificate in Culinary Arts (1 year)

The program is designed to meet the needs of students who wish to acquire the basics in culinary arts. It includes the rudiments of ensuring food safety, knife skills, cooking methods, stocks, soups and sauces, starch and vegetable cookery, nutrition, product identification, garde manger, baking and patisserie, and green chefmanship. It is ideal for career switchers or individuals who possess a keen interest to pursue employment in restaurants, hotels or production kitchen. Graduates may progress to the Diploma course.

Intakes: January, March, June, August, and October

Certificate in Baking and Pastry Arts (1 year)

A 1 year certificate program designed to provide students with a strong foundation on baking and pastry arts, supplemented with management competencies. The program includes food safety, knife skills, baking math, green chefmanship, nutrition, prepare and serve espresso coffee, baking, patisserie, and café and bakeshop operations. Completers of the program are qualified to acquire the professional certification of the American Culinary Federation.

Intakes: January and June

Professional Baking and Pastry Arts Management (9 months)

A 9-month intensive program aims to provide students with competencies on the fundamentals and advanced baking and patisserie techniques. The program comprises of 8 modules and culminates with a product development project. Intakes: January and June

Disciples in Escoffier Diploma in Culinary Arts (6months)

A 9-month intensive program aims to provide students with competencies on the fundamentals and advanced baking and patisserie techniques. The program comprises of 8 modules and culminates with a product development project. Intakes: January and June



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Cancellations, Refund & Transfers Policy: (Applicable to all Campuses)

All classes are subject to minimum and maximum number of participants. In case the enrollments do not reach the required minimum number of students, the school reserves the right to cancel or postpone the class. You will be informed of the cancellation no later than 48 hours prior to the scheduled start date of the class and your paid fee will be refunded.

In case you wish to cancel your reservation for a class, a P 2,500.00 administration fee will apply if you cancel 3 days before the start of the classes. If cancellation is received less than 3 days prior to the start of the class, a P 5,000.00 cancellation fee will apply.

If you wish to transfer to another course or date, an administration fee of P 2,500.00 will be charged if notice is received at least 3 days prior the start of the class. If the class has started and you wish to cancel, refund and transfer policy is not applicable.